

NOVEMBER/DECEMBER 2023

CMB53 — FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks



SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Give two examples for Acid food.
2. Define Hypha.
3. Name the Causative organism for Sulphur Stinker Spoilage.
4. What is Hydrogen Swell?
5. Define Asepsis.
6. Define Antioxidant.
7. What is fermentation?
8. Which Bacteria is present in Dosa?
9. Define Pathogen.
10. Name the Microorganism involved in Aflatoxin production.

SECTION B — ($5 \times 5 = 25$ marks)

Answer ALL questions.

11. (a) Explain the General Characteristics of Yeasts. Add a note on their Significance in Food Microbiology.

Or

- (b) Describe the Intrinsic factors that Influence on Microbial Growth.

12. (a) Give an account of Spoilage of Meat.

Or

- (b) Why is Milk easily contaminated by Microbes? Explain.

13. (a) Write notes on Preservation by Food Additives.

Or

- (b) Give concise note on various methods of Food Drying.

14. (a) Explain the Production of Yoghurt.

Or

- (b) Comment on Sauerkraut production.

15. (a) What is HACCP? Give concise note on its role in Food Quality Control.

Or

- (b) Write about Exotoxins.

SECTION C — ($3 \times 10 = 30$ marks)

Answer any THREE questions.

16. Describe the General Characteristics of Bacteria and their Importance in food Microbiology.

17. Discuss in detail the Microbial Spoilage of Canned Foods.

18. Write an essay on Food Preservation by using Temperatures.

19. Give a detailed account on Cheese Production.

20. Explain the role of WHO in food safety.

